



THE CRAB SHACK

Queens Wharf, Wellington



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Drinks



WINE BY THE GLASS

Champagne

Mumm Grand Cordon NV	Reims	25	135
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Methode Traditionelle

Montelvini Master Prosecco	Italy	12.5	62
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Chardonnay

Brancott Letter Series O 2023	Marlborough	13	62
Church Road McDonald Series 2023	Hawkes Bay	15	69

Sauvignon Blanc

Te Kairanga 2022	Martinborough	15	67
Mt Beautiful 2022	Nth Canterbury	12	55
Grove Mill 2023	Marlborough	11	52

Pinot Gris/Grigio

Te Kairanga 2023	Martinborough	11	50
Roaring Meg 2023	Central Otago	12	58
San Osvaldo Edizione 2022	Veneto	12	58

Riesling

Roaring Meg Riesling 2023	Central Otago	12	58
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Rose

Church Road 'Gwen' 2023	Hawkes Bay	15	70
Saddleback 2023	Central Otago	12	59
Opawa 2023	Marlborough	13	62
Te Kairanga 2022	Martinborough	14.5	69

Pinot Noir

Te Kairanga 2022	Martinborough	16	81
Vavasour 2021	Marlborough		78
Templar Hill 2022	Central Otago	12	58
Roaring Meg 2022	Central Otago		69

Cabernet/Merlot Blends

Church Road McDonald Series 2021	Hawkes Bay	16	78
Jim Barry Cover Drive 2021	Clare Valley		64
Siglo Saco Tempranillo	Rioja	13	62
Syrah/Shiraz			
Grant Burge Miamba 2022	Barossa	13	62
Clearview Cape Kidnappers 2022	Hawkes Bay	14	69

Non-Alcoholic Wines

Plus Minus Prosecco			
Plus Minus Pinot Gris	Australia	7	30
Plus Minus Rose			
Plus Minus Shiraz			

CRAB

Please note there will be a surcharge of 1.7% on all credit card & paywave transactions. 15% surcharge applies to all public holidays.



GET STARTED

Hot Bread w butter ⊗	9
Shack Chowder – a Crab Shack classic w smoked fish, prawn, corn & potato	18
'Cheezy As' – garlic & cheese Cobb – pull apart hot & cheesy garlic bread	14.5
Hot Wings – 1 Pound of crispy chilli chicken wings w blue cheese & red pepper sauce - available either meek'n'mild or "fire in the hole!" ⊗	27
Shack-spiced Calamari – lightly fried w aioli & lemon ⊗	19
Raw Fish board – market selection w lime, palm sugar & chilli dressing, coriander salad ⊗⊗	23.5
Tempura Soft Shell Crab w chilli, miso & pickled ginger mayo ⊗	25
Tacos – Flour Tortilla Chargrilled	
-Halloumi- Grilled Zany Zeus Halloumi, roasted corn salsa, coriander, chilli & guacamole ⊕	13
-Soft Shell Crab- Tempura batter, chilli, spring onion & coriander, Crispy shallots, pickled ginger & wasabi mayo ⊗	13
Scoop of Mussels,	
500g of Marlborough Green Lip Mussels	
-white wine, chilli & garlic cream ⊕	
-coconut curry laksa sauce⊗⊕	
*contains peanuts	



SHACK BURGERS

"All burgers served w fries".

The Cheesy Cow – Prime sirloin beef patty, smoked cheddar, McClures pickles, iceberg lettuce, shack BBQ sauce & aioli on an Aro milk burger bun w Makikihi fries	27
The Big Wet Welly – Tempura batter fish fillets, cheddar cheese, iceberg & tartare on an Aro milk burger bun w Makikihi fries	25
The Happy Hippo – roasted Portobello mushroom, Zany Zeus halloumi, caramelised onions, onion rings, tomato relish, shack-slaw & aioli ⚓	27

SIDES

Chipotle Slaw ⊕	6.5	⊕ Gluten free/on request
Makikihi Fries ⊗	6.5	⊗ Dairy free/on request
Extra Baguette	4	⚓ Vegetarian
Steamed Rice ⊕	3	
Butter	2.5	Please inform your server of dietary requirements
Roti Bread	4	
Rocket Manchego Salad ⊕⚓	8.5	



SHACK



THE MAIN

Cajun Catch of the Day – Market fish grilled in the charcoal barrel w cajun spices, & served w Old Bay spuds, green onion sour cream, honey-mustard slaw ⊕⊗	33
Beer battered Fush 'n' Chups –Market fish, Makikihi fries, honey mustard slaw & Tartare ⊗	28
Mushroom & Brie Spring Roll -beetroot & cranberry relish, Rocket salad, shaved Manchego, balsamic reduction ⚓	28
-Entree Size	15
The Shack Stack – Two rosemary & garlic sirloin steaks, layered w roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, Old Bay spuds, green onion sour cream & chipotle slaw ⊕⊗	33
Seafood Fettucine – prawns, squid, mussels, olives, capers,	33
Seafood Curry – fish, squid, prawns & mussels in a coconut & lemongrass curry w coriander & chili⊕⊗	26
*contains peanuts	
+ Roti Bread	4
+ Steamed Jasmine Rice	3



FROM THE CRAB POTS

"are you ready to get messy?"

Choose your crab:	
- Madagascar Mud Crab– 500g	65
- Aussie Blue Swimmer – 500g	96
Both served with:	
- 'The Classic' chilli garlic butter, finished w lemon and parsley ⊕	
Greenland Snow Crab:	
- served with jalapeno crème fraiche & Mary Rose	P.O.A
"Are you ready to get messy"!	



MILKSHAKES *Boozy 18 / Not Boozy 14*

-Golden Pash – Mango, Passionfruit, White Chocolate, Mango & White chocolate liqueurs	
-Choccy Lamington – Chocolate, Coconut, Malibu & Chocolate liqueurs	
-Ginger Crunch – Gingernut, Ginger Syrup, Salted Caramel Kahlua	
-Banana Split – Banana, Vanilla, Hazelnut & Banana liqueurs	

Cocktail of the Month!

Screwloose: 22

Screwball Peanut Butter Whisky, Banana & Brown Sugar Syrup & Nutty Sherry!

Happy Hour 4-6pm Thursday-Saturday!

-\$9 Tap Beer Handles
-\$10 for selected wines & Cocktails
Ask your server about the deals!



COCKTAILS Menu

Beach Bum – Malibu, Bacardi, pineapple, Cranberry & a splash of lemon	18
Berry Happy- Vodka, Prosecco, Berrys & Cranberry	18
Bramble – Sipsmith Dry Gin, Crème de Mûre, Lemon juice & bitters	20
No Smoke Without Fire –Chilli-infused Mezcal, Lime, Pomegranate, Triple Sec	22
Mai Tai – Bacardi 8 Rum, Trois Rivières Rhum Blanc Grand Marnier, Orgeat & lime	22
Espresso Martini – Vodka, Kahlua & Immigrant's Son espresso	20
Jinzu Sour – Sipsmith Gin, Aperol, Apple Juice Lime, Yuzu Sake Foam	24
All Things Nice – Black Doris Plum Gin, Elderflower, Ginger, Lime, Cinnamon Sugar	22
Lemon Sherbet – Malfy Rosa Gin, Lemon, Sugar Syrup, Triple Sec	18
Turtle Bay – 1800 Coconut Tequila, Campari Lime, Grapefruit, Cinnamon, Egg White	20

Classic Cocktails available upon request

Mocktails – Apple Raz, Virgin Mojito, Red Rocks, Creaming Soda Spritz	10
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BEER

Tap Beer		Handle	Jug
Mac's Gold 4.0%	13	48	
Zeffer Crisp Apple Cider 5.0%	13	48	
Panhead Supercharger APA 5.7%	14	50	
Panhead Sandman Hazy 5.2%	14	50	
Speights Summit Ultra 4.2%	13	48	
Guest Tap – ask our waitstaff for latest brew			
Bottled Beer			
Corona			Bottle 13
Steinlager Classic, Steinlage Pure,			
Mac's Black,		11	
Steinlager Light 2%		10	
Steinlager Zero 0%			8
Macs "Free Ride" Zero Alcohol 0.5%		9	
Zeffer's Alcoholic 'Hazy Lemonade'		11	
Corona Bucket (4 bottles)		47	
Cider			
Isa's Crisp Apple Low Sugar		13	

NON-ALCOHOLIC

Pete's Natural Soda		Six Barrel Soda	9
-Feijoa Lemonade	9	-Raspberry & Lemon	
-Lime-o-nade			
-Currant Crush		Little City Kombucha	11
Curious AF G&T's		- Green Apple	
-Cucumber	10	- Orange & Turmeric	
-Pink Grapefruit		- Lemon & Ginger	
-Apero Spritz			

